

Exhibit 23



SMALL BITES

CHEESE & CHARCUTERIE ... 29

Chef's selection of cheese and cured meats, chicken liver mousse, spiced peanuts, cornichons & orange marmalade.

FRITTO MISTO ... 18

Shrimp, Calamari, Haricot Verts, Carrots & Broccolini w/ Garlic Aioli

ESCARGOT & BONE MARROW ... 25

Burgundy Snails w/ Garlic Butter & Toasted Baguette

*WAGYU BEEF CARPACCIO ... 15

Roasted Mushrooms, Shaved Parmesan, Arugula & Truffle Salt

BAKED OYSTERS W/ SEAFOOD GRATIN ... 20

Stuffed oysters w/ shrimp, crab mix & topped w/ & breadcrumbs

BERKSHIRE PORK BELLY ... 18

Shishito Peppers & Honey Tobasco Glaze

RED CHILE OIL DUMPLINGS ... 15

Crispy pork and vegetable wrapped wontons and ponzu sauce

BRUSSEL SPROUTS & CAULIFLOWER ... 14

Spiced Peanuts, French Feta & Pomegranate Molasses

TRUFFLE MUSHROOM RISOTTO ... 21

Wild Mushroom, Spring Peas, Parmesan & Truffle Salt

JUMBO LUMP CRAB BEIGNETS ... 19

w/ chipotle aioli

SOUPS & SALADS

LOBSTER BISQUE ... 15

LYONNAISE SALAD ... 16

Baby Kale, Gruyere, Poached Eggs, Croutons, Spiced Pecans & Warm Bacon Vinaigrette

BEET CARPACCIO SALAD ... 14

Whipped Goat Cheese, Arugula, Pistachios, Shallots & Blood Orange Vinaigrette

ASIAN CHICKEN SALAD ... 16

Spiced peanuts, shaved radish, pickled ginger & chives

BURRATA SALAD ... 22

Heirloom Tomatoes, Compressed Melons & Pesto Vinaigrette

BISOU SALAD ... 7/14

Arcadian Mix Greens, Danish Bleu Cheese, Green Apples, Whole Almonds & Champagne Lemon Vinaigrette

LAND & SEA

WAGYU BURGER ... 22

8 oz Wagyu Beef Burger, Brioche Bun, Gruyere cheese, caramelized onions, bacon & pomme frites

WHOLE CRISPY "CHEF'S CATCH" ... 45

ponzu glaze, steamed rice, cripsy vegetables & citrus salad

ALMOND CRUSTED FLOUNDER ... 28

Sauteed mixed vegetables & champagne lemon vinaigrette

HERB CRUSTED LAMB CHOPS ... 43

Chick pea salad w/ baby kale & harissa Labne sauce

SHRIMP PESTO ... 29

Jumbo Shrimp, Linguini, Basil topped with Parmigiano-Reggiano

BRAISED OXTAIL & PASTA ... 39

Slowly Braised Oxtail w/ Pappardelle Pasta, Red Wine Reduction & Parmesan Cheese

FRESH FETTUCCINI PASTA ... 25

cajun-spiced chicken, roasted mushrooms, spring peas, garlic & parmesean cream sauce

CORN CRUSTED EGGPLANT ... \$25

Sautéed Vegetables, Steamed Rice & Ponzu Sauce

STEAKS

*16 OZ USDA PRIME RIBEYE ... 59

*8 OZ USDA PRIME FILET MIGNON ... 48

*12 OZ USDA PRIME NEW YORK STRIP ... 44

ADD TO YOUR STEAKS ... 3

Peppercorn, Bordelaise, Gorgonzola, or Horseradish

TOP YOUR STEAK

Lobster, Crab, or Foie Gras ~ MKP

*TOMAHAWK RIBEYE ALLA FIORENTINA ... SINGLE 125
DOUBLE 240

Rosemary, Garlic, Olive Oil, Lemon Zest, Maldon Salt

ACCOMPANIMENTS

POMMES FRITES ... 7

PARMESAN TRUFFLE FRITES ... 9

CHEDDAR CRAWFISH MAC & CHEESE ... 18

BUTTERY MASH ... 9

SEASONAL VEGGIES ... 10

BROCCOLINI W/ LEMON GARLIC ... 10

LAND & SEA

SMOKED KOREAN SPICED SHORT RIB ... 45

Buttery Mash, House Made Kimchi & Baby Bok Choy

PAN ROASTED SALMON ... 30

Grilled Asparagus, Fresh Corn & Mango Salsa w/ Tequila Lime Butter Sauce

DIVER SCALLOPS & TEXAS SHRIMP ... 36

Cauliflower Puree, Roasted Curried Califlower & Balsamic Brown Butter Sauce

CHIMICHURRI ROASTED HALF CHICKEN ... 27

Smoked Mushrooms, Pearl Onions, Roasted Marble Potatoes, Bacon Lardons, Fresh Thyme Garlic Jus & Crispy Bacon Bits

PAN SEARED DUCK BREAST ... 38

beet risotto, mascarpone, grilled asparagus & blood orange vinaigrette

SUSHI & RAW BAR

PETITE TOWER ... 125 GRANDE TOWER ... 240

Jumbo Shrimp, Green Lipped Mussels, Gulf and East Coast Oysters, Dungeness Crab Claws, Gulf Flounder Ceviche, Tuna Tartare, Housemade Cocktail Sauce & Mignonette

*TUNA TARTARE ... 22

Marinated Tuna, Avocado, Cilantro & Crispy Shallots

*GULF FLOUNDER CEVICHE ... 17

Mango, Coconut, Cilantro, Lime & Red Jalapeno

*SHRIMP COCKTAIL ... 19

Jumbo Gulf Shrimp & Housemade Cocktail Sauce

GULF COAST OYSTERS

1/2 doz. 16 Dozen 32

EAST COAST OYSTERS

1/2 doz. 18 Dozen 36

*NIGIRI

By The Piece Salmon 6, Shrimp 7, Tuna 7, Hamachi 8

*SPICY MAKI ... 14

Avocado, Cucumber, Salmon, Yamagobo, Spicy Motoyaki, Unagi & Jalapeno. Salmon or Tuna

*HAMACHI MAKI ... 16

Avocado, Jalapeno, Ponzu & Sriracha

*BISOU MAKI ... 18

Spicy Tuna, Asparagus, Avocado, Topped with Tuna, Hamachi & Spicy Motoyaki

*DRAGON MAKI ... 17

Shrimp Tempura, Tuna, Avocado, Cucumber, Crispy Wontons, Wasabi Tobiko & Scallions

*RAINBOW ROLL & NIGIRI FLIGHT ... 35

Tuna, Salmon, Soy Paper, Sushi Rice, Avocado, Cucumber, Jalapeno, Unagi & Spicy Japanese Aoili

* Salmon, Tuna, & Hamachi Nigiri *

* Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illnesses. Use your own discretion when consuming these items.